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(54) OIL-AND-FAT COMPOSITION

(57)Abstract:

PROBLEM TO BE SOLVED: To provide an oil-and-fat composition which keeps a good taste and stability against discoloration and exhibits excellent hydrolysis resistance, oxidation resistance and emulsion stability even when exposed to severe conditions of high-temperature long-time heating and can therefore find wide utility in pharmaceutical preparations, food and feed, and has an excellent effect of suppressing deposition of fat in the body.

SOLUTION: The oil-and-fat composition contains 15-70 wt.% diglyceride (A) below 15 wt.% of the constituent fatty acids of which are ω 3-unsaturated fatty acids and 30-85 wt.% triglyceride (B) at least 15 wt.% of the constituent fatty acids of which are ω 3-unsaturated fatty acids.

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